

# Louisville Metro Department of Public Health & Wellness

## Food Hygiene Program

### ABC Placards

A= 93-100% (No critical violations)

B= 85-92% (Also includes scores 85% or above with corrected critical violations)

C= 84% or below (To include ALL scores with uncorrected critical violations)

The Director of Health or his/her designee shall remove and re-post the applicable placard following inspection.

I - **A placard** – **Green** (Very Good) Acknowledges safe food handling practices and designates a facility as meeting requirements of The Kentucky State Food Code without critical violations. The *A placard* shall remain posted until the next routine inspection.

II – **B placard** – **Blue** (Passed) Acknowledges a food facility has met minimum requirements of The Kentucky State Food Code. The facility may have a critical violation that is corrected during the inspection. **Any facility which attains an A level score, but has a fail/pass\* history\*\*, will not earn an A card until two successive A level scores are attained.** The *B placard* shall remain posted until the next routine inspection.

III – **C placard** – **Red** (Poor) Indicates that a food service facility has failed to meet minimum requirements of The Kentucky State Food Code. This will include a score with any critical violation that is not immediately correctable. The *C placard* may be posted for up to ten (10) days. A follow-up inspection must be conducted in order to remove the *C placard* and to post the applicable placard.

**\*Fail/pass history – A record that indicates a facility routinely fails the regular inspection and passes a scheduled follow-up inspection. Due regard for Public health is not paramount within the facility. Therefore, the facility does not maintain stringent health and sanitation standards. Posting an A placard within this facility, based on attaining an A level score on the follow-up inspection, would not accurately reflect the public health risk. This facility must pass two successive regular inspections with a 93% or higher and no critical violations before receiving an A placard.**

**\*\*History – A record of the food service facility's inspection scores. A facility history will be designated as the two (2) most recent regular inspection scores.**

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